**Beef Lemongrass Marinade,**  
120g Lemongrass chopped  
60g Garlic Chopped  
60g Shallots Finely diced  
35g Sugar  
50g Oyster Sauce  
100g Vietnamese Chili sauce  
50g Maggi Soy sauce  
50g Sate  
50g Annatto oil

In a bowl mix all Ingredients together and marinate Beef strips.

**Peanut Sauce**

1kg Peanuts toasted  
45g Lemongrass chopped  
350g White Onion diced  
4 tbsp. Sate  
18g Turmeric powder  
2L Milk  
50g Sugar  
30g Salt  
20g Grapeseed oil  
  
  
  
- In the Pot heat up Oil medium heat, and stir fry Lemongrass and White Onion.   
- after get fragrant, add Peanut and turmeric powder and stir for another 2min.   
- put the mixture and all the other ingredients in a blender and blend not too smooth. Put back into a small pot and reduce until it has a nice thickness.  
- set aside , cool down and store in the fridge.